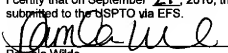


IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

**First Inventor:** NAIR, MALATHY  
**Application No.:** 09/966,849  
**Filed:** September 28, 2001  
**Patent No.:** 7,011,861  
**Issued:** March 14, 2006  
**Title:** WHIPPED YOGURT PRODUCTS AND METHOD OF PREPARATION  
**Group Art Unit:** 1761

Attn: Certificate of Correction Branch  
Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

I certify that on September 21, 2010, this paper is being  
submitted to the USPTO via EFS.  
  
Pamela Wilde

REQUEST FOR CERTIFICATE OF CORRECTION

Sir:

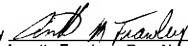
In accordance with 37 C.F.R. §1.322, a Certificate of Correction is respectfully requested to correct an error in the above-identified patent.

In support of our request, pursuant to 37 C.F.R. 1480.01 enclosed is the Response & Amendment mailed February 28, 2005 as supporting documentation. The Certificate of Correction is necessary to correct claim 2. The error is not due to Applicant's mistake, therefore, no fee is required in connection with this Certificate of Correction. However, if any fees are found to be required, please charge the fees to Deposit Account No. 07-0900.

Respectfully submitted,

NAIR, MALATHY

By



Annette Frawley – Reg. No. 50,280  
Attorney for Applicants  
General Mills, Inc.  
PO Box 1113  
Minneapolis, MN 55440  
TELEPHONE: 763-764-4158  
FAX: (763) 764-2268  
e-mail: annette.frawley@genmills.com

**UNITED STATES PATENT AND TRADEMARK OFFICE  
CERTIFICATE OF CORRECTION**

Page 1 of 1

PATENT NO. : 7,011,861  
APPLICATION NO.: 09/966,849  
ISSUE DATE : March 14, 2006  
INVENTOR(S) : Malathy Nair, et al.

It is certified that an error appears or errors appear in the above-identified patent and that said Letters Patent is hereby corrected as shown below:

**COLUMN 12:**

In claim 2, line 3, delete "1" and substitute -- 24 --.

**MAILING ADDRESS OF SENDER (Please do not use customer number below):**

General Mills, Inc.  
Number One General Mills Boulevard  
Minneapolis, MN 55426

This collection of information is required by 37 CFR 1.322, 1.323, and 1.324. The information is required to obtain or retain a benefit by the public which is to file (and by the USPTO to process) an application. Confidentiality is governed by 35 U.S.C. 122 and 37 CFR 1.14. This collection is estimated to take 1.0 hour to complete, including gathering, preparing, and submitting the completed application form to the USPTO. Time will vary depending upon the individual case. Any comments on the amount of time you require to complete this form and/or suggestions for reducing this burden, should be sent to the Chief Information Officer, U.S. Patent and Trademark Office, U.S. Department of Commerce, P.O. Box 1450, Alexandria, VA 22313-1450. DO NOT SEND FEES OR COMPLETED FORMS TO THIS ADDRESS. SEND TO: **Attention Certificate of Corrections Branch, Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450.**

*If you need assistance in completing the form, call 1-800-PTO-9199 and select option 2.*

**IN THE UNITED STATES PATENT & TRADEMARK OFFICE**

*Applicant:* Nair et al.

*TC/Art Unit::* 1761

*Serial No.:* 09/966,849

*Examiner:* Leslie Wong

*Filing Date:* September 28, 2001

*Title:* WHIPPED YOGURT PRODUCTS AND METHOD OF PREPARATION

I hereby certify that document is being deposited with the United States Postal Service as first class mail in an envelope addressed to:		
on: 2/28/05	Mail Stop Amendment, Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450	Signature: Patricia B. Hagblom
	Printed Name: Patricia B. Hagblom	

Mail Stop Amendment  
Honorable Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

DATED: February 28, 2005

**RESPONSE & AMENDMENT**

This communication is responsive to the Office Action mailed on November 26, 2004. Claims 24-31, 33-41 and 43-48 are currently pending in this application.

Please amend the above-identified application as follows:

**Amendments to the Claims** are reflected in the list of claims which begins on page 2 of this paper.

**Remarks** begin on page 5 of this paper.



30173

PATENT TRADEMARK OFFICE

**Amendment to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1-23. (canceled)

24. (currently amended) A low density aerated milk composition which retains an aerated texture for an extended shelf life, comprising:

- A. about 85% to 95% of a milk ingredient;
- B. about 2% to 10% of a pasteurized hydrated emulsifier blend comprising:
  - a. about 0.5% to 1.5% wetting agent;
  - b. about 7% to 15% lactylated mono- and di-glycerides; and
  - c. water; wherein the pasteurized hydrated emulsifier blend has a viscosity of about 5,000 cps. to 40,000 cps. at refrigeration temperatures, and
- C. an aerating gas;

wherein the aerated milk composition contained within a package ~~has~~ having within 24 to 48 hours a finished density of about 0.56 g/cc to 1.0 g/cc for up to 60 days at atmospheric pressure.

25. (original) The composition of claim 24 wherein the milk ingredient of step A is a milk blend that comprises:

- a. about 6% to 24% milk solids;
- b. about 0% to 10% fat;
- c. about 0% to 20% sugar;
- d. about 0.5% to 2% starch;
- e. about 0.5% to 1.5% gelatin; and
- f. a starter culture.

26. (original) The composition of claim 25 wherein the gelatin is selected from the group consisting of bovine, porcine, piscine and mixtures thereof.

27. (original) The composition of claim 26 wherein the bloom strength of the gelatin is about 200 to 250.
28. (original) The composition of claim 26 wherein the bloom strength of the gelatin is about 230.
29. (original) The composition of claim 24 wherein the finished density is about 0.70 g/cc to 0.80 g/cc.
30. (original) The composition of claim 24 wherein the finished density is 0.75 g/cc.
31. (original) The composition of claim 25 comprising about 2% to 4% fat and wherein the fat is a dairy fat.
32. (canceled)
33. (original) The composition of claim 24 additionally comprising a fruit prep.
34. (original) The composition of claim 24 wherein a quantity is packaged in a coated paper cup.
35. (original) The composition of claim 24 wherein a quantity is packaged in a plastic container.
36. (original) The composition of claim 35 wherein the container is a plastic cup.
37. (original) The composition of claim 35 wherein the container is a tube fabricated from a flexible film.
38. (original) The composition of claim 35 wherein the tube is fabricated from a flexible film contains about 50 to 100 cc.
39. (original) The composition of claim 25 wherein at least a portion of the milk ingredient is pasteurized bovine milk.

40. (original) The composition of claim 39 wherein the gas is nitrogen.
41. (original) The composition of claim 39 wherein the fat content is less than about 10%.
42. (canceled)
43. (original) The composition of claim 42 having a viscosity of about 52,000 to 55,000 cps.
44. (original) The composition of claim 43 having a fat content of about 1% to 5% and wherein the milk ingredient is a stirred style yogurt having a pH of about 4.3 to 4.7.
45. (previously presented) The composition of claim 24 wherein the wetting agent is selected from the group consisting of polysorbates, propylene glycol esters, sodium dodecyl sulphate, sodium stearyl lactylate, and mixtures thereof.
46. (previously presented) The composition of claim 24 wherein the lactylated blend of mono- and di-glycerides is selected from the group consisting of lactylated mono- and di-glycerides, citrate acid esters of mono- and di-glycerides; and distilled monoglycerides.
47. (canceled)
48. (canceled)

**REMARKS**

Claims 24-31, 33-41 and 43-48 are pending in this application. With this Response, claim 24 has been amended. Claims 47 and 48 have been canceled. Upon entry of the current amendment, claims 24-31, 33-41 and 43-46 remain pending.

The amended claims set is provided herewith. No new matter has been added by this amendment.

**Rejection Under 35 U.S.C. § 103 (a)**

Claims 24-31, 33-41, and 43-46 have been rejected under 35 U.S.C. § 103(a) as being unpatentable over Amen, et al., U.S. Patent No. 4,851,239, in view of Norris, U.S. Patent No. 3,671,459 and Jackson, International Publication Number, WO 81/00061.

Applicants amend independent claim 24, thereby rendering the rejection of claims 24-31, 33-41, and 43-46 moot.

Claim 24 is reproduced as follows:

"A low density aerated milk composition which retains an aerated texture for an extended shelf life, comprising:

- D. about 85% to 95% of a milk ingredient;
  - E. about 2% to 10% of a pasteurized hydrated emulsifier blend comprising:
    - a. about 0.5% to 1.5% wetting agent;
    - b. about 7% to 15% lactylated mono- and di-glycerides; and
    - c. water; wherein the pasteurized hydrated emulsifier blend has a viscosity of about 5,000 cps. to 40,000 cps. at refrigeration temperatures, and
  - F. an aerating gas;
- wherein the aerated milk composition contained within a package ~~has~~ having within 24 to 48 hours a finished density of about 0.56 g/cc to 1.0 g/cc for up to 60 days at atmospheric pressure."

Support for amendments to claim 24, can be found in Applicants' specification as originally filed at, e.g., page 6, line 26, page 12, lines 16-18, and page 13, lines 3-4.

Applicants submit that claim 24 is patentably distinct over the Amen, Norris, and Jackson references, alone or in combination.

The primary reference, Amen, relates to a shelf-stable aerosol dispensable yogurt product comprising from about 0.1% to about 1.0% stabilizer system comprising: . . . a) a microcrystalline cellulose . . . b) a carboxymethylcellulose . . . , and c) an amount of a hydrophilic gum, and emulsifying agents, see Amen et al. column 3, lines 50-55, and column 4, lines 21-25. However, Amen does not teach, motivate, or suggest the subject matter defined by claim 24, including the requirement of 2% to 10% of a pasteurized hydrated emulsifier. As, Amen goes on to state further in column 4, lines 25 - 32:

"The amount of such emulsifying agents, if employed, will, in general, be within the range customarily employed in aerosol dispensed foodstuffs (whipped cream and other dessert toppings, for example), i.e., from about 0.015% to about 0.045%, and preferably from about 0.025% to about 0.035% by weight, based on the total weight of the finished product."

Applicants' respectfully assert that the Amen reference supports that it is non-obvious to place about 2% to about 10% of a hydrated emulsifier in a dairy composition, again the Amen reference states that emulsifying agents are generally in the range from about 0.015% to about 0.045% in aerosol dispensed foodstuffs. Furthermore, the present invention is not suitable for an aerosol dispenser as described in Amen et al., as the present invention comprising about 2% to about 10% of a pasteurized hydrated emulsifier would be in an aerated state within the aerosol dispenser of Amen and upon dispensing from the dispenser, the present invention



aerated structure would collapse, thereby producing an undesirable result. The Amen reference does not produce a "whipped foam" until dispensed from the pressurized dispenser and contains less than 1% of an emulsifying agent, resulting in a product that does not have the aerated stability of the present invention.

Furthermore, the references, whether alone or in combination, do not provide a reasonable expectation of success in producing "a low density aerated milk composition . . . wherein the aerated milk composition contained within a package having within 24 to 48 hours a finished density of about 0.56 g/cc to 1.0 g/cc. Amen et al. does suggest that a whipped yogurt foam can be produced after the product as described in Amen has been dispensed from the aerosol container. However, there is no suggestion in the references, whether alone or in combination, that a whipped yogurt foam so produced in Amen et al. will have a density of about 0.56 g/cc to 1.0 g/cc within 24 to 48 hours of packaging.

The secondary reference, Norris fails to cure the deficiencies of the Amen reference. Norris does not teach, motivate, or suggest the subject matter defined by claim 24, including a) the requirement of a pasteurized hydrate emulsifier, b) an emulsifier having a viscosity of about 5,000 cps. to about 40,000 cps. at refrigeration temperatures, and c) a milk composition comprising about 2% to about 10% of a hydrated emulsifier.

The Norris emulsifier when combined with the milk composition of Amen fails to teach, motivate, or suggest the subject matter defined by claim 24 of the present invention. Norris in column 4, lines 3 - 5 describes the emulsifier as unpasteurized (e.g. temperature during agitation is 100°F), additionally the Norris emulsifier is described as a white semi-solid. The Norris cake batter example contains less than 1% of an emulsifier, see column 4, lines 7-20 of Norris. The present invention emulsifier is pasteurized having a viscosity of about 5,000 cps. to about 40,000 cps at refrigeration

temperatures and the food product of the present invention comprises about 2% to 10% of the hydrated emulsifier. Norris teaches away from an emulsifier having a viscosity of about 5,000 cps. to about 40,00 cps. at refrigeration temperatures. Amen and Norris teach away from a food composition comprising about 2% to 10% of a hydrated emulsifier.

The tertiary reference, Jackson, fails to cure the deficiencies of Amen and Norris, and has very similar deficiencies to that of the Norris reference. Jackson does not teach, motivate, or suggest the subject matter defined by claim 24, including a) the requirement of a pasteurized hydrate emulsifier, b) an emulsifier having a viscosity of about 5,000 cps. to about 40,000 cps. at refrigeration temperatures, and c) a milk composition comprising about 2% to about 10% of a hydrated emulsifier. In fact, Jackson teaches a powdered hydrated emulsifier, see page 2, line 35.

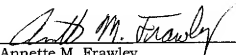
If the emulsifiers of Jackson or Norris were added to Amen, the resultant product would be undesirable due to the semi-solid and powdered physical state of the emulsifiers of the secondary and tertiary references. Additionally, were an unpasteurized emulsifier added to the present invention, an undesirable microbial safety issue would result. Again, none of the references teach a composition comprising about 2% to about 10% of a hydrated emulsifier. Applicants respectfully assert that the references do not support combining or modifying the teachings of the references to produce the claimed invention, and when combined the references fail to produce the claimed invention.

Accordingly, Applicants respectfully request that the rejection of claims 24-31, 33-41, and 43-46 under 35 U.S.C. § 103(a) as being unpatentable over Amen in view of Norris, and further in view of Jackson be withdrawn.

Applicants respectfully request consideration and allowance of the claims as all rejections have been overcome. Early notice of allowability is kindly requested. Please contact the undersigned if it will assist in expediting prosecution of these claims.

Please apply any charges or refunds to Deposit Account No. 07-0900 and provide notification of such transaction(s) to the address below.

Respectfully submitted,



Annette M. Frawley  
Reg. No. 50,280

General Mills, Inc.  
P.O. Box 1113  
Minneapolis, MN 55440  
Phone: 763-764-4158  
Facsimile: 763-764-2268